

MAJELLA

C O O N A W A R R A

Majella Sparkling Shiraz 2017

Sparkling red wines are a great Australian tradition, and along with other wineries Majella has kept the tradition alive with our very popular sparkling Shiraz.

Vintage Conditions

A cool growing season and above average winter rains leading into the 2017 vintage saw the region return to what could be best described as a more traditional Coonawarra vintage.

These factors saw harvest commence towards the end of March and continue through to early May. Coonawarra has not had a vintage which commenced this late since the outstanding 2004 vintage. The major concern was the highly variable weather which can occur at this time of year.

The start of vintage saw the reds, albeit at lower sugar levels than recent vintages showing excellent colour and concentrated fruit flavours.



Winemaking

The base wine of our sparkling Shiraz is matured in second and third use French oak hogsheads for 6 months before secondary fermentation. Using méthode traditionnelle, the bottles were hand riddled then disgorged and a small amount of liqueur (vintage port) is added for extra complexity. Disgorged October 2018.

Grape Variety 100% Shiraz

Region Coonawarra

Winemakers Comments

Exhibiting a fine bead, the colour is a vibrant purple red with a ruby hue. Spicy red fruit aromas with a creaminess on the palate which leads to balanced sweetness and gentle tannins with a generous finish.

Cellaring: enjoy now or cellar up to 10 years

Majella Wines

